

AFTRAD VILLAGE *Kitchen*

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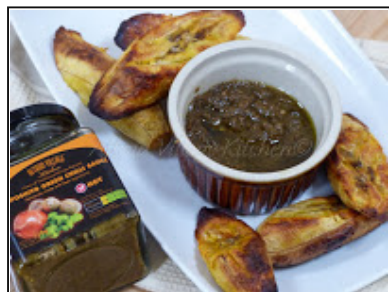
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Aftrad Village Kitchen's Paposhito Green Chilli Sauce is a favourite Ghanaian traditional pepper sauce made with Kpakoshito (Pettie Belle Chillies).

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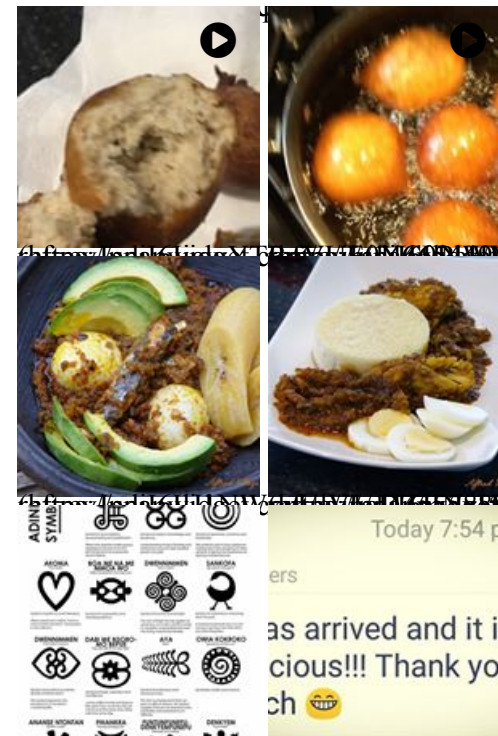


Kpakposhito (Pettie Belle Chilli) looks very much like Scotch Bonnet but a mini version. It has a fragrant aroma, it's spicy hot and tasty. Due to its fragrance and taste, it is traditionally used to make fresh pepper sauce (meko) to accompany most of our Ghanaian dishes.



Aftrad Village Kitchen has made this lovely and well loved traditional sauce available in a bottle. We use fresh ingredients and traditional spices in our Paposhito. To preserve it, we simmer it in oil and bottle it.

Our Paposhito Green Chilli Sauce is a great condiment that instantly adds so much flavour to any dish. It can also be used to marinate fish, meat, chicken and vegetables. Basically it's a store cupboard essential that adds tones of flavour to any dish particularly when preparing quick meals.



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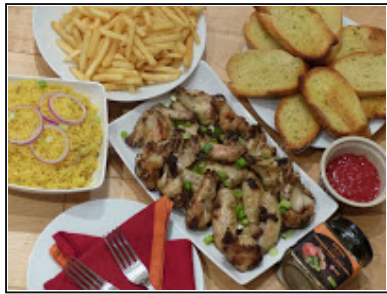
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Aftrad Village Kitchen

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It's my passion to educate and teach how to cook African food. My aim is to help people connect with their identity through food.

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